
Delphis De La Dauphine 2018

CSPC# 831394

750mlx12

14.5% alc./vol.

Grape Variety
Appellation

100% Merlot

Fronsac

2nd wine of Chateau de la Dauphine

Website

<http://www.chateau-dauphine.com/en/our-wines/>

Sustainability

Certified Organic & Biodynamic farming. HVE Certification.

General Info

Once owned by the Moueix family, they sold in 2001 to Jean Halley, wanting to concentrate on their Pomerol and Saint Emilion holdings. I wonder sometimes if they regret this decision, as the Halley's have shown just what exceptional *terroir* this estate has, teased out by a major investment in the vineyard and cellars. Investments of over 10 million euros have resulted in a complete restoration of the chateau and chais, replanting and restructuring of the vineyard and vineyard processes, careful lowering of yields to increase concentration in the berries, new equipment to ensure minimal disturbance of the grapes, the installation of a gravity-based system with a rotating walkway to ensure gentle and consistent filling of the tanks, and the introduction of a second wine.

Denis Dubourdieu has worked with the chateau as consultant oenologist for the past five years, alongside 32-year-old Guillaume Halley – Jean Halley's son and now La Dauphine's owner and director. Jean Halley died accidentally April 28th, 2011. This is the second label of Chateau de la Dauphine.

Winemakers

Michel Rolland & Julien Viaud

Vintage

Having virtually drowned the pruning team during the winter and frayed our nerves in the spring with an epic battle against mildew, the vintage then made a 180 degree turn at the beginning of July and the "Bordeaux miracle" occurred once again, with a magnificent summer and early autumn!

The summer of 2018 was the hottest since 2003, but without the latter's excesses and water stress since reserves had been amply replenished at the beginning of the year and enabled the vines to cope with the lack of rain during July and August. As we started picking the property's 53 hectares at the end of September, the weather remained glorious, enabling the Merlot on the limestone plots and the Cabernet to finish ripening in perfect, warm conditions.

The vintage produced small berries with thick, ripe skins resulting in richly-coloured wines. The seeds were also somewhat unusual, revealing their advanced maturity with a dark brown colour and very little astringency.

Vineyards

13ha. Grape varieties: 80 % Merlot, 20 % Cabernet Franc. 5800 vines per hectare
Yields of 33 hectolitres per hectare. Average age of the vines: 33 years

Soil

Soil types- clayey-limestone, Fronsac "mollasse"

Harvest

Plot by plot Harvest in September 2018

Vinification/

Maturation

Double sorting table before and after destemming, the grapes are gravity fed into tanks. During the vinification process, extraction was very gentle, resulting in structured yet silky wines They offer tremendous aromatic richness, ranging from red and black fruit (blackcurrants, redcurrants, raspberries) to a hint of liquorice and spicy notes for the Cabernet. Vatting for 25 days in temperature-controlled tanks. Delphis is aged in oak barrels (of which 10% are new) for 12 months.

Tasting Notes

2018 will be remembered as much for the trials of its spring as for the richness of its wines. In addition to being one of Bordeaux's most structured vintages, 2018 has a surprising freshness: two characteristics that promise an excellent capacity to age. Nose of fresh fruit (blackberry, raspberry), menthol. notes of caramel and spices widen the aromatic palette. Structured, balanced palate with a fruity finish.

Serve with

chicken skewer, burbot in a tomato sauce, monkfish, beaufort cheese soufflé

Production

20,000 bottles produced.

Cellaring

Drink now or cellar till 2026. Decant 1 hr before serving. Serve at 16-18 degrees Celsius.

